# Luis J Bastarrachea

List of Publications by Year
in descending order



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|---|---|---|---|
| 31 papers | 1,141 citations | 430874 18 h-index | 454955 30 g-index |
| 32 all docs | 32 docs citations | 32 times ranked | 1499 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Engineering Properties of Polymeric-Based Antimicrobial Films for Food Packaging: A Review. Food Engineering Reviews, 2011, 3, 79-93. | 5.9 | 239 |
| 2 | Active Packaging Coatings. Coatings, 2015, 5, 771-791. | 2.6 | 111 |
| 3 | Biodegradable Poly(butylene adipateâ€coâ€terephthalate) Films Incorporated with Nisin: Characterization and Effectiveness againstâ€,Listeria innocua. Journal of Food Science, 2010, 75, E215-24. | 3.1 | 82 |
| 4 | Antimicrobial Food Equipment Coatings: Applications and Challenges. Annual Review of Food Science and Technology, 2015, 6, 97-118. | 9.9 | 73 |
| 5 | Effects of Air and Freeze Drying on Phytochemical Content of Conventional and Organic Berries. Drying Technology, 2011, 29, 205-216. | 3.1 | 72 |
| 6 | Antimicrobial Coatings with Dual Cationic and N-Halamine Character: Characterization and Biocidal Efficacy. Journal of Agricultural and Food Chemistry, 2015, 63, 4243-4251. | 5.2 | 59 |
| 7 | Development of antimicrobial stainless steel via surface modification with Nâ€halamines: Characterization of surface chemistry and Nâ€halamine chlorination. Journal of Applied Polymer Science, 2013, 127, 821-831. | 2.6 | 51 |
| 8 | Apple Peelâ€Based Edible Film Development Using a Highâ€Pressure Homogenization. Journal of Food Science, 2009, 74, E372-81. | 3.1 | 48 |
| 9 | Self-healing antimicrobial polymer coating with efficacy in the presence of organic matter. Applied Surface Science, 2016, 378, 479-488. | 6.1 | 46 |
| 10 | On mechanism behind UV-A light enhanced antibacterial activity of gallic acid and propyl gallate against Escherichia coli O157:H7. Scientific Reports, 2017, 7, 8325. | 3.3 | 40 |
| 11 | Release kinetics of nisin from biodegradable poly(butylene adipate-co-terephthalate) films into water. Journal of Food Engineering, 2010, 100, 93-101. | 5.2 | 32 |
| 12 | Novel sanitization approach based on synergistic action of UV-A light and benzoic acid: Inactivation mechanism and a potential application in washing fresh produce. Food Microbiology, 2018, 72, 39-54. | 4.2 | 31 |
| 13 | Antimicrobial efficacy of N -halamine coatings prepared via dip and spray layer-by-layer deposition. Food and Bioproducts Processing, 2015, 96, 12-19. | 3.6 | 30 |
| 14 | Antimicrobial polymer coatings with efficacy against pathogenic and spoilage microorganisms. LWT - Food Science and Technology, 2018, 97, 546-554. | 5.2 | 30 |
| 15 | Inactivation of Listeria innocua by a combined treatment of low-frequency ultrasound and zinc oxide. LWT - Food Science and Technology, 2018, 88, 146-151. | 5.2 | 29 |
| 16 | Antimicrobial Nâ€halamine Modified Polyethylene: Characterization, Biocidal Efficacy, Regeneration, and Stability. Journal of Food Science, 2014, 79, E887-97. | 3.1 | 27 |
| 17 | Inactivation of Listeria monocytogenes on a polyethylene surface modified by layer-by-layer deposition of the antimicrobial N-halamine. Journal of Food Engineering, 2013, 117, 52-58. | 5.2 | 25 |
| 18 | Enhanced antimicrobial effect of ultrasound by the food colorant Erythrosin B. Food Research International, 2017, 100, 344-351. | 6.2 | 22 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Crystallization Behavior and Quality of Frozen Meat. Foods, 2021, 10, 2707. | 4.3 | 18 |
| 20 | Photoirradiated caffeic acid as an antimicrobial treatment for fresh produce. FEMS Microbiology Letters, 2018, 365, . | 1.8 | 13 |
| 21 | Antimicrobial polypropylene with Îµ-poly(lysine): Effectiveness under UV-A light and food storage applications. LWT - Food Science and Technology, 2019, 102, 276-283. | 5.2 | 12 |
| 22 | Antimicrobial Light-Activated Polypropylene Modified with Chitosan: Characterization and Reusability. Journal of Agricultural and Food Chemistry, 2020, 68, 13076-13082. | 5.2 | 9 |
| 23 | Inactivation of Escherichia Coli O157:H7 and Listeria Innocua by Benzoic Acid, Ethylenediaminetetraacetic Acid and Their Combination in Model Wash Water and Simulated Spinach Washing. Journal of Food Science, 2018, 83, 1032-1040. | 3.1 | 8 |
| 24 | Zein-modified antimicrobial polypropylene: Characterization and reusability upon UV-A light exposure. LWT - Food Science and Technology, 2020, 121, 108983. | 5.2 | 8 |
| 25 | Decontamination of raw produce by surface microdischarge and the evaluation of its damage to cellular components. Plasma Processes and Polymers, 2019, 16, 1800193. | 3.0 | 7 |
| 26 | Development of bioactive solid support for immobilized Lactobacillus casei biofilms and the production of lactic acid. Bioprocess and Biosystems Engineering, 2022, 45, 217-226. | 3.4 | 5 |
| 27 | Development of Bioactive Solid Support for Immobilized Lactococcus lactis Biofilms in Bioreactors for the Production of Nisin. Food and Bioprocess Technology, 2022, 15, 132-143. | 4.7 | 4 |
| 28 | Synergistic effect of highâ€intensity ultrasound, <scp>UVâ€A</scp> light, and natural preservatives on microbial inactivation in milk. Journal of Food Processing and Preservation, 2022, 46, . | 2.0 | 4 |
| 29 | Microbial Inactivation on a Processed Cheese Surface by UV-A Light. ACS Food Science & Technology, 2021, 1, 347-353. | 2.7 | 3 |
| 30 | Control Strategies for Postharvest Microbiological Safety of Produce During Processing, Marketing, and Quality Measures. , 2019, , 259-270. | | 1 |
| 31 | Novel Physical Methods for Food Preservation. , 0, , 694-704. | | 0 |